

Blueprint for Instruction and Assessment

Culinary Arts

12.0500.00



Domain	Related Standards	Instructional Time
Domain 1 Safety and Sanitation	STANDARD 1.0 APPLY SANITATION AND SAFETY PROCEDURES STANDARD 2.0 APPLY SAFETY PROCEDURES	40-50%
Domain 2 Preparation Techniques and Cooking	STANDARD 7.0 INTERPRET FOOD PREPARATION TECHNIQUES STANDARD 8.0 PREPARE HOT FOODS STANDARD 9.0 APPLY BASIC PRINCIPLES OF GARDE MANGER STANDARD 10.0 PREPARE BAKERY AND PASTRY PRODUCTS	30-40%
Domain 3 Dining Operations	STANDARD 11.0 PERFORM DINING AND BEVERAGE CATERING OPERATIONS	10-15%
Domain 4 Meal Planning	STANDARD 3.0 APPLY BASIC NUTRITIONAL CONCEPTS STANDARD 4.0 INTERPRET RECIPES STANDARD 12.0 APPLY CULINARY MATHEMATICS	10-15%
Domain 3 Small Wares and Large Equipment	STANDARD 5.0 USE COMMERCIAL EQUIPMENT AND SMALL WARES STANDARD 6.0 USE LARGE COMMERCIAL GRADE EQUIPMENT	5-10%

Content domains are bodies of knowledge, skills, or abilities to be taught and assessed. They illustrate the relationship among technical standards, instructional time, and student success on the Technical Skills Assessment. This blueprint corresponds with the technical standards endorsed on May 24, 2017.

